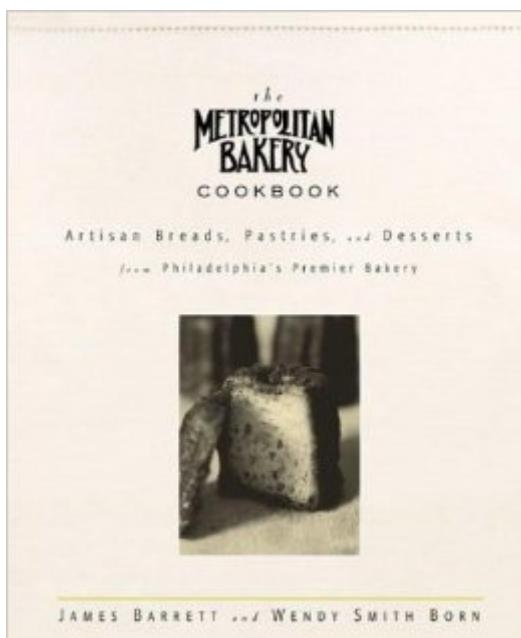


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# The Metropolitan Bakery Cookbook



## **Synopsis**

In the tradition of great artisan bread bakers, James Barrett and Wendy Smith Born share a passionate commitment to bread based on traditional baking methods. Their vision has helped make the award-winning Metropolitan Bakery in Philadelphia a favorite destination for more than 13,000 customers each week. Now, just in time for its 10th anniversary celebration, co-owners Barrett and Born reveal the secrets that will allow you to enjoy the bakery's best breads, pastries, cookies, muffins, focaccia, flatbreads, cakes, and other baked goods at home. The Metropolitan Bakery Cookbook offers more than 100 mouthwatering recipes for favorites such as Potato-Rosemary Bread, Country Bread, Brioche, Cappuccino Muffins, Fig-Oat Scones, Cinnamon Swirl Danish, Chocolate Layer Cake, Plum and Blackberry Crisps, Lemon Bars, Oatmeal-Raisin Cookies, Spiced Cornmeal Crackers, and the bakery's signature French Berry Rolls. Also included are the "go-withs" that loyal customers seek out, like savory spreads and jams, salads, quiches, chutneys, and sandwiches. Accompanied by more than 75 photographs, these delicious and easy-to-prepare recipes--a compilation of both sweet and savory--are certain to win Metropolitan Bakery a new legion of devotees. Established in 1993, Metropolitan Bakery is an artisan bread bakery specializing in handmade European rustic breads and pastries. Consistently voted "Best of Philly," the bakery has six retail locations throughout the Philadelphia area and supplies breads and pastries to more than 100 restaurants and gourmet stores.

## **Book Information**

Hardcover: 258 pages

Publisher: Rodale Books (November 22, 2003)

Language: English

ISBN-10: 1579547591

ISBN-13: 978-1579547592

Product Dimensions: 7.8 x 0.9 x 9.4 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.3 out of 5 starsÂ  [See all reviewsÂ \(12 customer reviews\)](#)

Best Sellers Rank: #896,704 in Books (See Top 100 in Books) #144 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #662 inÂ Books > Cookbooks, Food & Wine > Baking > Bread

## **Customer Reviews**

As a former employee , and outrageously loyal cross country fan of Metropolitan bakery, I have to

say that it's truly disappointing that Ms. Bassoff's exploration began and ended with the oatmeal raisin cookie recipe. This cookbook is a brilliant starting point for many home bakers, especially for those who've been lucky enough to try Philadelphia's best bread and other delicious treats. Unfortunately, the printing of this cookbook was plagued by a small but frustrating number of misprints within the recipes (still a sore point for the owners and staff)... One of those was the oatmeal raisin cookie. While I was working there I know we tried to respond to customers who had difficulties, and to give them the corrections. I would like to encourage Ms. Bassoff to try other recipes in the book. I recommend the fig bar recipe from personal experience. My first attempt to recreate this favorite was totally successful. I hope that she might also telephone the bakery directly, and ask the general manager to respond with help on the oatmeal cookie recipe, since they are worth fighting for. All the best!

Having lived a half block from one of the Philly shops while going to school, I was thrilled when I saw this book on their shelf one Christmas. I immediately bought it and took it home, knowing that when I left town, it would help with my craving for their perfect danish. Like another reviewer, one of the first recipes that I tried was the oatmeal cookie. What a disappointment. The cookie is overly sweet and bakes crisp, not thick and soft with a crunchy exterior like the cookie sold in the bakery. Fortunately, that is the only recipe that I tried that doesn't come out well. The sourdough starter works beautifully and the country wheat loaf is superb. I only wish that the authors had included both weights and volumes as any bread baker knows, weights tend towards the more accurate measure. I even tried the danish one fateful day, and once they came out of the oven, I was transported back to Philly, sitting in the park and discussing life with friends early in the morning before class. In conclusion, I really enjoy this cookbook and with some minor improvements in a second addition (weights, tune up the oatmeal cookie, include the "metro" cookie) it would easily be the book I reach for most frequently.

This book is one of my favorites and the recipes for the bran muffins and ginger bread are especially good!

I just baked the canelés from this book and it was wonderful. I ordered some copper canelé molds and the end products are very tasty. I can't wait to bake more recipes from the book. The instructions are very easy to follow and the ingredients are easy to find.

I live in Philadelphia and thoroughly enjoy this bakery's breads so I was looking forward to seeing if their bread book would help me duplicate some of my favorite of their breads. It is well written and sensible without so much science as to overwhelm the reader. The recipes and instructions are clear. I think it is going to take me a good while to truly duplicate their breads, but they seem to be willing to give me guidance in doing just that.

A great background for aspiring or experienced bakers, with good tips on making fine baked goods, especially fine grain breads.

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